



# CHAPATI RECIPE

## INGREDIENTS:

- 4 cups all-purpose flour
- 4 tablespoons vegetable oil (you can use olive oil) for spreading on dough
- 3 cups boiled water mixed with 1 tablespoon vegetable oil and pinch salt
- 1/4 cup vegetable oil for kneading the dough

## METHOD:

- Measure the flour and have it in a large bowl. Pour the mixture of the hot water, oil and salt in your flour.
- Use a wooden spoon to mix the water and flour. If you have a dough mixer, you may use it. Mix until you start to see dough formation.
- Continue using the wooden spoon until the dough is cool enough to work with your hands. Knead until the flour is completely incorporated, and you have a thick dough that's not too stiff.
- Using your fist, push the middle of the dough to form a bowl.
- Pour some oil in the bowl **(1)**.
- Continue kneading while mixing the oil into the dough.
- Stop kneading once your dough is no longer sticking to the bowl.
- Take a handful of dough, and make a round ball **(2)**.
- Separate your dough to form balls **(3)**.
- Have the pan on the stove with a medium heat.
- Test the pan's temperature by sprinkling two drops of water on it – they should sizzle and evaporate.
- Roll out the prepared dough balls into round shapes. Put one of the chapatis on your heated pan. Let it cook for a few seconds **(4)**.
- Turn the chapati and let the second side cook for a few seconds.
- Oil the top of the chapati, and cover the entire surface with oil. A brush does this well **(5)**.
- Flip the chapati and oil the other side in the same way.
- Once you flip the chapati after oiling the second side, it will look like **(6)**, and it will be evenly cooked throughout.
- Remove from the pan and place in a serving dish. Repeat for all the other chapatis until you are finished. The chapatis will be very soft and will keep their softness for days
- Enjoy!